INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1094 — Washington, D. C. — July 13, 1946

No Reports for 2 Months

No stock reports will be issued by the Association's Division of Statistics on sweet corn and tomato juice on July 1 or August 1 in view of the low levels of stocks remaining in canners' hands.

BAE reported this week that the acreages for green peas, tomatoes, lima beans, cabbage for kraut, and pimientos grown for processing show increases, while a slight reduction is indicated in the snap bean and beet crops. See stories on pages 284 and 285.

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As part of the N. C. A.-C. M. I. Nutrition Program, arrangements have been made with the University of Wisconsin for conducting a research project on nutritive values of canned fish. Products included are mackerel, salmon, sardines, and tuna. See story on page 283.

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USDA will assist farmers again this year in marketing abundant foods by urging increased consumption and processing. See story, page 281.

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U. S.-Cuban Sugar Contract Is Agreed on, Report States

Secretary of Agriculture Clinton P. Anderson, who is in Cuba this week negotiating with the President of that country regarding the proposed U. S.-Cuban sugar contract, was reported yesterday to have reached a satisfactory agreement with the Cuban Government concerning the U. S. purchase of the 1946 and 1947 Cuban sugar crops. Informed sources seem to think that the Secretary was able to obtain an agreement under which the price of $3.67½ per hundredweight will be paid for the 1946 Cuban sugar crop, while the price of the 1947 crop may be governed by an "escalator clause" covering commodity price fluctuations here. First notice of the signing of the sugar contract will come from Havana, Cuba; this will be followed by an announcement from Washington, D. C.

Senate Adopts Price Decontrol Amendments to OPA Bill

While the House engaged in general debate over the proposed British loan, the Senate this past week voted to remove from the Emergency Price Control Act controls on milk, livestock, poultry, eggs and their food and feed products, cottonseed and soybeans and their products, and petroleum and the products of petroleum. In addition, the Senate voted to permit the States to take over rent controls, and to guarantee to at least 90 percent of the lumber producers their current costs. An attempt on the part of Senator Robert A. Taft of Ohio to return to the legislation the substance of his amendment that met Presidential censure failed of adoption by a tie vote of 40 to 40.

The Senate's action was based on a substitute for the 20-day extension of the Emergency Price Control Act and the Stabilization Act that was passed by the House on July 1. As reported to the Senate by its Banking and Currency Committee, the substitute was identical with the bill vetoed by the President except for modifications in the severely (See *Senate Adopts Price Decontrol*, page 286)

Shortage of Female Labor Expected by Most Canners

Reports received by the N. C. A. from a number of State and regional canner association secretaries indicate that generally throughout the industry there will be a shortage of female labor. These reports were received in response to a request by the Association for information on respective local labor situations. Nearly all areas, however, report that it will be necessary to continue to recruit out-of-State male labor. The reports covered only in-plant needs.

USDA to Return Export and Import Operations to Business

Sources within the U. S. Department of Agriculture have reported that agency is determined to speed the return of export and import operations to private business. The mechanics of an alternative program have not yet been worked out, but it is understood that USDA is preparing to initiate a plan whereby it will only supervise purchases while turning all detail of actual procurement over to agents of foreign governments and to U. S. exporters and shippers. Under the new proposal, USDA would eliminate all buying obligations, except for purchases made for the Army.

EARLY EPIDEMIC CONDITIONS OF LATE BLIGHT ON TOMATO CROP ARE IMPROVED BY HOT DRY WEATHER

After receiving early reports regarding the presence of the potato late blight on tomato plants in several of the important tomato canning States, the Division of Mycology and Disease Survey of the U. S. Department of Agriculture's Bureau of Plant Industry, Soils, and Agricultural Engineering was asked to make a detailed survey through the State plant pathologists located in the respective States of the extent of the damage. The disease, which was very serious in some areas in early June, showed improvement during July when the weather became hot and dry.

Cool, wet weather during late May and the first half of June was ideal for the development of potato late blight, which in some areas reached epidemic proportions on young tomato plants shortly after transplanting. The losses were so great in a few cases that the fields were replanted with corn.

A full report from these States will be published in the *Plant Disease Reporter* at an early date. A few extra copies of this report will be made available to the N.C.A. for distribution to members who would like to have one. Requests for this report should be directed to the Raw Products Bureau, National Canners Association, 1739 H Street, N. W., Washington 6, D. C.

As long as hot dry weather prevails, and if the nights are not too cool, the disease may not seriously affect the late tomato crop. However, as the disease is present on potatoes and other hosts, canners should consider the possibility of dusting or spraying to prevent fruit infection if cool, wet weather should recur in late summer and early fall. It is recommended that canners keep in touch with their State experiment stations whose plant pathologists will be watching for development of the disease, and be prepared to dust, by plane if necessary, if the disease becomes a serious menace to the late crop of tomato fruits. A seven percent fixed copper dust or a Bordeaux mixture spray are generally recommended.

Potato late blight normally is not a serious disease on tomatoes and only occasionally causes serious losses to that crop. This is the second year that potato blight has affected the tomato crop on an extensive scale. It appeared late in August and September of 1945, causing serious yield reductions and creating a mold count hazard in tomato fruits. It appeared very early on potatoes in the South in 1946, and weather conditions during February and March were favorable for its development. The early tomato crop being grown for green wraps in the South became affected, as well as tomato plants being grown there for northern shipment.

Circumstantial evidence seems to indicate that potato late blight was present on southern tomato plants grown in Georgia, Virginia, Tennessee, Kentucky and Southern Illinois in late May.

Pineapple Growers Association of Hawaii Elect Officers

At the recent annual meeting of the Pineapple Growers Association of Hawaii, the following officers were elected for the fiscal year 1946-47:

President—Elvon Musick, Los Angeles; 1st vice president—H. E. MacConaughey, San Francisco; 2nd vice president—L. J. Taylor, San Francisco; 3rd vice president—R. G. Bell, Honolulu; 4th vice president—Dr. E. C. Auchter, Honolulu; secretary—C. L. Queen, San Francisco; treasurer—G. E. McDearmid, San Francisco; assistant secretary—E. G. Tobias, Honolulu; assistant secretary-treasurer—C. B. Dalve, San Francisco; assistant treasurer—J. F. Morgan, Honolulu; assistant treasurer—R. S. Waterhouse, Honolulu; and assistant treasurer—Opal Conner, Honolulu.

The members of the Pineapple Growers Association are: Baldwin Packers, Limited, Hawaiian Canneries Company, Kauai Pineapple Company, Ltd., Maui Pineapple Company, Ltd., California Packing Corporation, Hawaiian Pineapple Company, Ltd., Libby, McNeill & Libby, and Hawaiian Fruit Packers, Ltd.

Court Upholds Jury Verdict In OPA Suit Against Canner

In 1944, the Office of Price Administration brought suit against a large canning company, having a national distribution of products under its own label, on the theory that the withdrawal, following the beginning of price control, of certain promotional and advertising allowances had constituted an unauthorized price increase. OPA asked an injunction and treble damages in a very large amount. Eventually, the case came on for trial this spring. OPA withdrew its request for treble damages and asked single damages. The jury found for the defendant.

Thereafter OPA moved to set aside the verdict and to enter a judgment for OPA despite the finding of the jury. In denying this motion, the Federal District Court found that the arrangements between the canner and its customers constituted a binding agreement to pay for advertising and promotional services, and that in its judgment this was sufficient despite any different interpretation by the Price Administrator. The Court further found that the jury determination that the allowances were in reality promotional and advertising allowances, rather than trade discounts, could be set aside.

It is reported that similar actions are pending against two other companies, and the result in the first case may turn out to be conclusive in these other two.

OPA Records Must Be Kept

Manufacturers, wholesalers and retailers, and all other persons required under price control regulations to have kept records must preserve them until July 1, 1947, the Office of Price Administration has announced. The action, Supplementary Order 167, effective as of June 30, 1946, was taken in order to enable OPA to carry on the powers and duties directed to it under Executive Order 9745 signed by President Truman on June 30, 1946. The executive order authorized OPA to continue all the functions, powers and duties vested in it by the Emergency Price Control Act of 1942, as amended, and the Stabilization Act of 1942, as amended, which did not terminate by expiration of those Acts on June 30, 1946.

Assistant Chief of BAE Named

Appointment of Dr. O. C. Stine as assistant chief of the Bureau of Agricultural Economics in the U. S. Department of Agriculture has been announced by O. V. Wells, bureau chief. Dr. Stine will have general supervision and direction of divisions in the Bureau that conduct economic research in prices, income, and marketing. The new assistant chief of BAE was born in Sandyville, West Virginia, in 1884. He operates a dairy farm in West Virginia.

A veteran employee of the Department of Agriculture, Dr. Stine began his civil service career in 1916 as an assistant in farm economics. He has been in charge of BAE's statistical and historical research work since 1922.

U. S. DEPARTMENT OF AGRICULTURE TO ASSIST FARMERS TO FIND A MARKET FOR ABUNDANT FOODS

To encourage the production of adequate quantities of fruits, vegetables and other foods, the United States Department of Agriculture has assured farmers it will assist them in finding a market for their products whenever such assistance is needed. The Department takes the position that everything possible should be done to obtain increased consumption of a product so as to make it unnecessary for USDA to make purchases to support prices, or, if purchases must be made, to keep them at a minimum.

The Government has established production goals for the various farm products, based on average expectation. These goals are backed up by certain price commitments, but weather and other factors may result in unusually heavy yields. When this occurs, USDA, through its Abundant Foods Promotion Section, usually attempts (1) to assist the trade in increasing consumption, such as is now being done on early Irish potatoes and peaches, (2) to arrange for additional processing, such as the canning of peaches and (3) to divert such surplus products into other uses (potatoes to starch, feed or alcohol).

The abundant food marketing program attempts to focus trade and consumer attention on articles in heavy supply. It encourages their full use during the periods of peak marketing so as to prevent food waste and to assure farmers a fair return. The programs are designed to implement the regular merchandising activities of the trade by using the channels of information available to the Department, as well as using the USDA field force and the facilities of nearly 200 local Food Distribution Advisory Committees.

As explained to the Association by Harry A. Aspinwall, Chief of the USDA Abundant Foods Promotion Section, before such a program is undertaken an appraisal of the need for it is made. This includes estimates of production, marketing peaks, availability of containers, transportation and storage facilities, anticipated quality, and many other factors. The programs are timed, he stated, to coincide with the period of heaviest receipts in the retail markets, and, wherever feasible, to dovetail with the usual seasonal promotions of the trade.

When the supply appears to be materially in excess of normal demand, the Department seeks the cooperation of public utilities services, labor, consumer, fraternal, religious and civic groups and other organizations of local, regional or national character.

The July program on early Irish potatoes was undertaken when a record crop of 70 to 75 million bushels became assured as against USDA's 52-million goal, recommended last Winter, thus leaving 10 to 15 million bushels on which to obtain consumption and use to avoid waste.

Estimates late in June indicated the second largest peach crop on record, with a harvest approximating 82,838,000 bushels as compared with 81,600,000 bushels in 1945. Mr. Aspinwall states that USDA marketing specialists believe there will be a plentiful supply of peaches in most retail markets during the latter part of July, and in the Midwestern and Northern States during August and particularly just before and after Labor Day week end.

Plans Changed for Holding International Trade Meeting

Earlier this year, the State Department indicated that a preliminary conference would be held in Washington this fall to discuss agenda for the regular International Trade Conference which has been scheduled as the starting point for the creation of an international trade organization under the Social and Economic Council of the United Nations.

These plans have been changed, State Department officials have announced. A conference of what is termed "the nuclear group" of participants will be held in London on October 15. This meeting likely will limit its work to setting up procedures for a conference to take place in Washington in the early part of next year. The regular conference at which there may be completed the setting up of machinery for the International Trade Organization will not likely take place before the summer of 1947.

The London conference will not discuss international trade agreements in any negotiative sense. But in the meantime the Committee of Reciprocity Information will continue to advise with industrial groups as to the preparation of data for trade agreement guidance. It is unlikely, government officials state, that the CRI will hold hearings of industrial groups for the presentation of industrial briefs until after the conclusion of the October conference in London. Such hearings may be deferred until after the conference here early next year.

Forthcoming Meetings

July 16-17—National Shrimp Canners Association, Annual Meeting, Roosevelt Hotel, New Orleans, La.

July 23—National Kraut Packers Association, Annual Meeting, Hotel Reiger, Sandusky, Ohio.

July 24-August 2—Association of New York State Canners, Inc., Canning Technicians School, New York State Experiment Station, Geneva, N. Y.

August 13-16—Vegetable Growers Association of America, 38th Annual Convention, Horticultural Hall, Boston, Mass.

October 10-12—Florida Canners Association, 15th Annual Meeting, Sheridan Plaza Hotel, Daytona Beach, Fla.

October 17-19—National Association of Food Chains, 13th Annual Meeting, Drake Hotel, Chicago, Ill.

November 11-12—Wisconsin Canners Association, Schroeder Hotel, Milwaukee, Wis.

November 15—Ozark Canners Association, Fall Meeting, Colonial Hotel, Springfield, Mo.

November 21-22—Indiana Canners Association, Inc., Fall Meeting, Claypool Hotel, Indianapolis.

December 4-5—Tri-State Packers Association, Annual Fall Convention, Benjamin Franklin Hotel, Philadelphia, Pa.

December 6-7—Iowa-Nebraska Canners Association, Hotel Fort Des Moines, Des Moines, Iowa.

December 10-11—Ohio Canners' Association, Annual Convention, Deshler-Wallick Hotel, Columbus.

January 19-24, 1947—National Canners Association, 40th Annual Convention, Atlantic City, N. J.

February 6-7—Ozark Canners Association, 39th Annual Convention, Colonial Hotel, Springfield, Mo.

March 3-7, 1947—National Association of Frozen Food Packers, Annual Convention, San Francisco, Calif.

Farmers Enjoy Prosperity

During the war the nation's farmers enjoyed their most prosperous years in history, increasing their net income 200 percent and piling up a $10,000,000,000 backlog of cash and Government securities, the Department of Commerce said this week in an analysis of post-war farm markets.

STANDARDS OF IDENTITY FOR RAW AND SHUCKED OYSTERS ARE PROPOSED BY THE FOOD AND DRUG ADMINISTRATION

A proposed order establishing standards of identity for raw and shucked oysters was published July 9 by the Food and Drug Administration in the *Federal Register*, pages 7530-33. Persons who wish to take exception to the order may have until July 29 to file statements or briefs with the Hearing Clerk of the Federal Security Agency, Office of the General Counsel, Room 3257, Social Security Building, 4th St. and Independence Ave., S. W., Washington 25, D. C. Text of the proposed oyster standards is reprinted below. Members desiring copies of the findings of fact may obtain them from Association's headquarters.

§ 36.10 *Raw oysters, shucked oysters; identity.* (a) Raw oysters, shucked oysters, are the class of foods each of which is obtained by shucking shell oysters and preparing them in accordance with the procedure prescribed in paragraph (b). The name of each such food is the name specified in the applicable definition and standard of identity prescribed in § § 36.11 to 36.22, inclusive.

(b) If water, or salt water containing less than 0.75 percent salt, is used in any vessel into which the oysters are shucked, the combined volume of oysters and liquid when such oysters are emptied from such vessel is not less than four times the volume of such water or salt water. Any liquid accumulated with the oysters is removed. The oysters are washed, by blowing or otherwise, in water or salt water, or both. The total time that the oysters are in contact with water or salt water after leaving the shucker, including the time of washing, rinsing, and any other contact with water or salt water is not more than thirty minutes. In computing the time of contact with water or salt water, the length of time that oysters are in contact with water or salt water that is agitated by blowing or otherwise, shall be calculated at twice its actual length. Any period of time that oysters are in contact with salt water containing not less than 0.75 percent salt before contact with oysters, shall not be included in computing the time that the oysters are in contact with water or salt water. Before packing into the containers for shipment or other delivery for consumption the oysters are thoroughly drained and are packed without any added substance.

(c) For the purposes of this section:

(1) "Shell oysters" means live oysters of any of the species, Ostrea virginica, Ostrea gigas, Ostrea lurida, in the shell, which, after removal from their beds, have not been floated or otherwise held under conditions which result in the addition of water.

(2) "Thoroughly drained" means one of the following: (i) the oysters are drained on a strainer or skimmer which has an area of not less than 300 square inches per gallon of oysters drained and has perforations of at least ¼ of an inch in diameter and not more than 1¼ inches apart, or perforations of equivalent areas and distribution. The oysters are distributed evenly over the draining surface of the skimmer and drained for not less than five minutes; or (ii) the oysters are drained by any method other than that prescribed by subdivision (i) whereby liquid from the oysters is removed so that when the oysters are tested within 15 minutes after packing by draining a representative gallon of oysters on a skimmer of the dimensions and in the manner described in subdivision (i) for 2 minutes, not more than 5 percent of liquid by weight is removed by such draining.

§ 36.11 *Extra large raw oysters, raw oysters counts (or plants), extra large shucked oysters, shucked oysters counts (or plants); identity.* Extra large raw oysters, raw oysters counts (or plants), extra large shucked oysters, shucked oysters counts (or plants), are of the species Ostrea virginica and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains not more than 160 oysters and a quart of the smallest oysters selected therefrom contains not more than 44 oysters.

§ 36.12 *Large raw oysters, raw oysters extra selects, large shucked oysters, shucked oysters extra selects; identity.* Large raw oysters, raw oysters extra selects, large shucked oysters, shucked oysters extra selects, are of the species Ostrea virginica and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 160 oysters but not more than 210 oysters; a quart of the smallest oysters selected therefrom contains not more than 58 oysters, and a quart of the largest oysters selected therefrom contains more than 36 oysters.

§ 36.13 *Medium raw oysters, raw oysters selects, medium shucked oysters, shucked oysters selects; identity.* Medium raw oysters, raw oysters selects, medium shucked oysters, shucked oysters selects, are of the species *Ostrea virginica* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 210 oysters but not more than 300 oysters; a quart of the smallest oysters selected therefrom contains not more than 83 oysters, and a quart of the largest oysters selected therefrom contains more than 46 oysters.

§ 36.14 *Small raw oysters, raw oysters standards, small shucked oysters, shucked oysters standards; identity.* Small raw oysters, raw oysters standards, small shucked oysters, shucked oysters standards, are of the species *Ostrea virginica* and conforms to the definition and standards of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 300 oysters but not more than 500 oysters; a quart of the smallest oysters selected therefrom contains not more than 138 oysters and a quart of the largest oysters selected therefrom contains more than 68 oysters.

§ 36.15 *Very small raw oysters, very small shucked oysters; identity.* Very small raw oysters, very small shucked oysters, are of the species *Ostrea virginica* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 500 oysters, and a quart of the largest oysters selected therefrom contains more than 112 oysters.

§ 36.16 *Raw Olympia oysters, shucked Olympia oysters; identity.* Raw Olympia oysters, shucked Olympia oysters are of the species Ostrea lurida and conform to the definition and standard of identity prescribed for raw oysters in § 36.10.

§ 36.17 *Raw Pacific oysters size 5 to 8 per pint, shucked Pacific oysters size 5 to 8 per pint; identity.* Raw Pacific oysters size 5 to 8 per pint, shucked Pacific oysters size 5 to 8 per pint, are of the species Ostrea gigas and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains less than 65 oysters and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.18 *Raw Pacific oysters size 8 to 10 per pint, shucked Pacific oysters size 8 to 10 per pint; identity.* Raw Pacific oysters size 8 to 10 per pint, shucked Pacific oysters, size 8 to 10 per pint, are of the species Ostrea gigas and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 64 and not more than 80 oysters, and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.19 *Raw Pacific oysters size 10 to 12 per pint, shucked Pacific oysters size 10 to 12 per pint; identity.* Raw Pacific oysters size 10 to 12 per pint, shucked Pacific oysters size 10 to 12 per pint, are of the species Ostrea gigas and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 80 and not more than 96 oysters, and the largest oyster in the container

is not more than twice the weight of the smallest oyster therein.

§ 36.20 *Raw Pacific oysters size 12 to 15 per pint, shucked Pacific oysters size 12 to 15 per pint; identity.* Raw Pacific oysters size 12 to 15 per pint, shucked Pacific oysters size 12 to 15 per pint, are of the species Ostrea gigas and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 96 and not more than 120 oysters, and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.21 *Raw Pacific oysters size 15 to 18 per pint, shucked Pacific oysters size 15 to 18 per pint; identity.* Raw Pacific oysters size 15 to 18 per pint, shucked Pacific oysters size 15 to 18 per pint, are of the species Ostrea gigas and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 120 and not more than 144 oysters, and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.22 *Raw Pacific oysters size over 18 per pint, shucked Pacific oysters size over 18 per pint; identity.* Raw Pacific oysters size over 18 per pint, shucked Pacific oysters size over 18 per pint, are of the species Ostrea gigas and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 144 oysters and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

Any interested person whose appearance was filed at the hearing may, within 20 days from the date of publication of this proposed order in the *Federal Register*, file with the Hearing Clerk of the Federal Security Agency, Office of the General Counsel, Room 3257 Social Security Building, 4th Street and Independence Avenue, S. W., Washington, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in the proposed order, and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which each exception is based. Such exceptions may be accompanied with a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs should be submitted in quintuplicate.

Washington, D. C., July 3, 1946.

[SEAL] MAURICE COLLINS,
Acting Administrator.

[F. R. Doc. 46–11848; Filed, July 8, 1946; 11:56 a. m.]

N.C.A.-C.M.I. Nutrition Program Includes Canned Fish; Nutritive Value of Fish Proteins Also Reported

As part of the National Canners Association-Can Manufacturers Institute Nutrition Program, arrangements have been made with the University of Wisconsin for conducting a research project on nutritive values in canned fish. Products to be included are mackerel, salmon, sardines, and tuna, and the studies will cover nine of the factors of either proven or possible value as accessory nutrients. Collection of samples for this work is under way and the assays will be made during the coming winter.

Another aspect of the nutritive value of fish products was investigated in some studies carried on at the University of Southern California in cooperation with one of the fish canners and reported in the February, 1946, *Journal of Nutrition*. These studies related to the biological value of fish proteins, a value which depends on the extent to which the protein in question supplies certain amino acids essential to normal nutrition. The reports of this work were made the subject of a review in the June, 1946, *Nutrition Reviews*, published by The Nutrition Foundation, entitled "Nutritive Value of Fish Proteins."

In the studies referred to, purified proteins from mackerel, sardines, and tuna were compared by various techniques with casein, which seems to be a good reference material because it is readily purified and gives an adequate supply of the essential amino acids. The biological values of all the purified fish proteins were tested in rat growth experiments, and in supplementary experiments that of mackerel protein was compared with casein in two other ways, first in inducing recovery from protein depletion, and second as a source of protein in diets for bioassay of vitamin A.

Fish Proteins Produce Better Growth

In all of the rat growth experiments it was found that the fish proteins produced better growth than did the corresponding levels of casein. The most striking set of results was obtained with mackerel protein. The diet containing 21 percent of this produced about a 35 percent more rapid growth than did the same amount of casein, although the latter would have been expected to show the best growth of all the experimental groups. The average gains in weight per week were 18 grams for casein and 25 grams for mackerel protein, the latter figure being about the maximum for casein under optimum conditions.

A second method of evaluation consisted in use of the proteins in a diet fed to rats previously fed on a low protein diet for 95 days, in the course of which they had lost about 43 percent of their body weight. In these studies only mackerel protein was compared with casein. It produced a slightly greater gain in weight and in hemoglobin than did casein, and about the same gain in blood plasma protein.

Since the purification procedure was found to eliminate vitamin A completely from the mackerel protein, it was thought of interest to see whether it would satisfactorily replace casein in the diet used for assay of vitamin A values. It was found that in the absence of vitamin A, deficiency symptoms appeared in about the same time with both proteins, but on the addition of limited amounts of vitamin A, growth response was from slightly to significantly greater with mackerel protein than with casein.

High Biological Value

So far as the work went, it indicated a greater biological value for the fish proteins than for casein. Although only mackerel, sardines, and tuna were studied, the results with these various species agreed closely enough to justify an expectation of broader applicability of the findings, and to indicate that fish proteins rank high in biological value.

Alaska Salmon Pack Report

The following table, prepared from statistics compiled by the U. S. Fish and Wildlife Service, shows the pack of Alaska canned salmon, by regions and varieties, through June 29, 1946, as compared with a similar period in 1945:

Districts	June 29, 1946	June 30, 1945
	Cases	*Cases*
Western Alaska	51,826	77,116
Central Alaska	151,095	279,668
Southeastern Alaska	1,334	14,739
Total	204,255	371,523
Species		
King	19,580	24,749
Red	159,931	298,991
Pink	5,708	1,563
Chum	19,023	33,021
Coho	13	199
Total	204,255	371,523

TOMATOES FOR PROCESSING

BAE Reports This Year's Acreage May Be About 8 Percent Larger than 1945

The acreage planted in 1946 to tomatoes for processing was estimated this week by the U. S. Bureau of Agricultural Economics as 617,000 acres. This exceeds the 572,600 acres planted last year by about 8 percent and is 24 percent larger than the 1935-44 average planting of 496,300 acres. It is the second largest acreage on record and only 2 percent smaller than the 1942 high of 627,100 acres.

The largest increase over last year's planted acreage occurs in the South Central States, consisting of Arkansas, Oklahoma, Kentucky, Tennessee and Texas. In this group the increase over 1945 is 29 percent.

In the North Central States, which include Illinois, Indiana, Iowa, Missouri, Michigan, Ohio and Wisconsin, nearly 15 percent more acreage is planted than in 1945. Wisconsin is the only State in this group with a reduction from last year.

In the three North Atlantic States the increased plantings in New York and Pennsylvania more than offset the reduction of 10 percent in New Jersey. For this group, the increase over 1945 is about 6 percent.

Less acreage than last year has apparently been planted in Delaware, Maryland and Virginia, while in Florida processing acreage shows a 9 percent increase. The reduction from 1945 in this South Atlantic group is about 12 percent.

In California, the 132,000 acres planted in 1946 is 9 percent more than in 1945 and nearly as much as the record high planting of 132,180 acres estimated for 1944. A slight increase is also shown in Utah. Colorado has reduced the acreage for this season.

Details by States of the 1946 acreage planted in tomatoes for processing as compared with 1945 are shown in the following table:

State	1945 revised	1946 prelim.
	Acres	*Acres*
New York	27,200	33,500
New Jersey	45,600	41,000
Pennsylvania	38,200	43,500
North Atlantic	111,000	118,000
Ohio	29,600	37,300
Indiana	111,400	123,000
Illinois	12,600	15,000
Michigan	6,000	6,800
Wisconsin	1,900	1,500
Iowa	3,300	3,300
Missouri	11,000	15,000
North Central	175,800	201,900
Delaware	11,200	10,400
Maryland	49,000	44,300
Virginia	37,000	29,600
South Carolina	4,000	4,000
Florida	2,300	2,500
South Atlantic	103,500	90,800
Kentucky	2,900	4,000
Tennessee	3,500	3,700
Arkansas	13,000	17,600
Oklahoma	2,000	2,000
Texas	22,160	28,900
South Central	43,560	56,200
Colorado	5,600	5,400
Utah	7,800	7,900
California	120,800	132,000
Western	134,200	145,300
Other States	4,540	4,800
U. S. Total	572,600	617,000

PROCESSING GREEN PEAS

BAE Report States This Year's Crop Production Might Drop but 1946 Acreage is up

A total production of 492,900 tons of green peas for canning and freezing is indicated for 1946, the U. S. Bureau of Agricultural Economics reported this week. Production prospects have improved about 5 percent since June 15, the agency stated. The indicated production is slightly less than the 1945 production of 496,810 tons but exceeds by 59 percent the 1935-44 average of 309,940 tons.

The yield indicated on July 1 for 1946 is 2,009 pounds per acre. This compares with 2,191 pounds obtained in 1945 and the 10-year average of 1,741 pounds. Production prospects have improved since June 15 in all important States except Maine, New York, New Jersey, Virginia, Idaho, California and Washington.

The indicated acreage of green peas for processing for 1946 as compared with 1945 is shown by States in the table below:

States	1945 harvested	1946 indicated
	Acres	*Acres*
Maine	4,920	7,000
New York	38,800	49,000
New Jersey	4,200	4,450
Pennsylvania	16,000	18,600
Ohio	6,400	7,400
Indiana	9,000	9,600
Illinois	20,300	22,000
Michigan	9,300	12,800
Wisconsin	150,000	152,000
Minnesota	40,000	39,500
Iowa	3,680	4,100
Maryland	11,600	12,200
Delaware	3,700	4,200
Virginia	1,700	2,600
Idaho	3,680	5,000
Colorado	4,770	5,700
Utah	15,300	14,400
Washington	51,900	56,000
Oregon	44,300	47,500
California	5,500	8,000
Other States	8,300	8,650
U. S. Total	453,440	490,700

PROCESSING SNAP BEANS

Drop of 6 Percent in 1946 Acreage Indicated; Crop to Exceed 10-year Average

Production of snap beans for processing in 1946 is indicated as 207,900 tons, the U. S. Bureau of Agricultural Economics announced July 10. The estimated production is based on reports received from canners and freezers on the condition of the crop on July 1 and probable yield per acre, BAE said. This indicated production is 6 percent less than the 1945 production of 220,000 tons but exceeds by 42 percent the average production of 146,700 tons for the 1935-44 period.

The preliminary estimate of acreage for harvest is placed at 126,500 acres. This compares with 130,710 acres harvested in 1945 and 89,080 acres for the 10-year average. In arriving at the acreage for harvest in 1946, an allowance was made for abandoned or unharvested acreage about in line with the average loss from plantings for recent years.

A yield of 1.64 tons per acre was indicated on July 1 for 1946. This compares with 1.68 tons obtained in 1945 and 1.67 tons for the 1935-44 period.

Details by States of the 1946 acreage planted in snap beans for processing as compared with 1945 are shown in the following table:

State	1945 harvested	1946 indicated
	Acres	*Acres*
Maine	2,550	3,000
New York	20,800	22,000
New Jersey	3,100	3,000
Pennsylvania	4,600	4,300
North Atlantic	31,050	32,300
Indiana	1,300	600
Michigan	6,700	7,600
Wisconsin	9,900	10,000
Missouri	600	500
North Central	18,500	18,700
Delaware	1,400	1,400
Maryland	11,500	10,900
Virginia	3,200	2,900
North Carolina	2,000	1,700
South Carolina	5,300	5,300
Georgia	2,200	2,400
Florida	13,000	9,500
South Atlantic	38,600	34,100
Tennessee	4,000	3,500
Mississippi	1,400	1,100
Arkansas	8,800	9,800
Louisiana	3,500	3,800
Oklahoma	5,000	4,800
Texas	9,000	8,000
South Central	31,700	31,000
Colorado	1,200	1,300
Utah	570	400
Washington	1,500	1,700
Oregon	4,400	4,400
California	1,060	900
Western	8,730	8,700
Other States	2,130	1,700
U. S. Total	130,710	126,500

PROCESSING LIMA BEANS

Record High Acreage is Indicated By BAE in Report Issued This Week

The preliminary estimate of the 1946 acreage contracted or planted to green lima beans for canning and freezing is 76,500 acres, the U. S. Bureau of Agricultural Economics reported July 10. This exceeds the 1945 planted acreage of 67,300 acres by nearly 14 percent and the 1935-44 average of 53,670 acres by 42 percent. It is slightly more than the previous record high acreage planted in 1942 which totaled 75,630 acres.

The largest increase for 1946 is in California where the total is estimated at 8,200 acres, or 88 percent more than the 1945 plantings. Much of the increase is in acreage planted for freezing purposes. In Wisconsin, this year's acreage is 30 percent larger than in 1945. In most of the other important States except New York and Ohio, the estimated acreage is also somewhat larger than last year's plantings.

The indicated acreage of green lima beans for processing for 1946 as compared with 1945 is shown by States in the table below:

State	1945 revised	1946 prelim.
	Acres	*Acres*
New York	1,300	1,100
New Jersey	14,300	14,800
Pennsylvania	4,100	4,400
North Atlantic	19,700	20,300
Ohio	1,500	1,200
Michigan	3,200	3,400
Wisconsin	3,300	4,300
North Central	8,000	8,900
Delaware	12,800	14,200
Maryland	3,200	3,500
Virginia	2,600	2,800
South Atlantic	18,600	20,500
Utah	400	400
Washington	400	400
California	4,370	8,200
Western	5,170	9,000
Other States	15,830	17,800
U. S. Total	67,300	76,500

BEETS FOR CANNING

A Reduction of About 9 Percent is Indicated by Latest Figures Issued by BAE

A reduction of about 9 percent from last year's planted acreage of canning beets is indicated for 1946, according to a report released on July 10 by the U. S. Bureau of Agricultural Economics. Preliminary estimates place the 1946 acreage at 18,600 acres compared with 20,500 acres planted in 1945 and an average of 14,340 acres for the 1935-44 period. Acreage reductions from 1945 were fairly uniform in all important States.

The indicated acreage of beets for canning for 1946 as compared with 1945 is shown by States in the table below:

State	1945 revised	1946 prelim.
	Acres	*Acres*
New York	6,250	5,600
New Jersey	600	500
North Atlantic	6,850	6,100
Indiana	430	380
Michigan	1,400	1,300
Wisconsin	6,500	5,900
North Central	8,330	7,580
Oregon	2,200	2,000
Other States	3,120	2,920
U. S. Total	20,500	18,600

CABBAGE FOR KRAUT

Increase of 6 Percent Over Last Year's Acreage Shown in BAE Report

Preliminary estimates issued this week by the U. S. Bureau of Agricultural Economics place the 1946 acreage of cabbage for kraut planted under contract or on packers' own farms at 10,880 acres. This exceeds the 1945 acreage (contracted or planted on own farms) by about 6 percent and the 1935-44 average planting by 11 percent.

Considerable kraut cabbage is used each year from acreage not under contract. An estimate for 1946 is not available at this time but in 1945, about 54 percent of the acreage harvested for kraut was uncontracted.

The indicated acreage of cabbage for kraut for 1946 as compared with 1945 is shown by States in the table below:

State	1945 Total[1]	1945 Contract[2]	1946 Contract[2]
	Acres	*Acres*	*Acres*
New York	8,700	3,000	2,700
Ohio	2,300	1,800	2,000
Indiana	800	300	400
Illinois	500	0	0
Michigan	400	320	250
Wisconsin	5,900	3,000	4,000
Minnesota	300	220	100
Colorado	280	0	0
Washington	400	350	400
Other States	2,130	1,310	1,030
U. S. Total	22,560	10,300	10,880

[1] Total acreage comprises acreage grown under contract for processors, acreage grown by processors on own or leased land and an equivalent acreage from which open-market purchases were made.

[2] Contract acreage comprises acreage grown by processors on own or leased land and acreage grown under contract with growers.

PIMIENTOS FOR PROCESSING

BAE Reports Increase of 5,370 Acres Planted This Year; Crop to Be Near Record

According to a report issued this week by the U. S. Bureau of Agricultural Economics, the 1946 acreage planted in California and Georgia to piemientos for processing will total 13,450 acres. This compares with 8,080 acres planted in 1945 and the 1935-44 average planting of 14,620 acres.

In Georgia, the acreage planted for this season is more than 50 percent above the 1945 acreage and is the largest acreage to be planted since 1940. California growers have increased their acreage for this year 18 percent above the 1945 plantings.

The estimated acreage of pimientos for processing for 1946 as compared with 1945 is shown by States in the following table:

State	1945 revised	1946 prelim.
	Acres	*Acres*
California	380	450
Georgia	8,500	13,000
Total	8,880	13,450

Miss Park to Attend Shrimp Canners Meet at New Orleans

The annual convention of the National Shrimp Canners Association to be held at New Orleans July 16-17 will be attended by Miss Margaret Park of the Association's staff. A report of activities on fishery matters in Washington will be presented by Miss Park at the shrimp canners luncheon meeting on July 16. Miss Park also will hold a number of group discussions on various problems of the shrimp industry at the headquarters of the National Shrimp Canners Association on the day following.

In line with a policy of acquainting staff members with cannery operations, Miss Park will continue to the Pacific Coast to visit various fishing ports and fish-canneries.

USDA Meat Production Report

Meat production under Federal inspection for the week ended July 6 totaled 149,000,000 pounds, according to the U. S. Department of Agriculture. This production was 24 percent above the 121,000,000 pounds in the preceding week but 38 percent below the 242,000,000 pounds produced during the corresponding week of last year.

SENATE ADOPTS PRICE DECONTROL

(*Concluded from page* 279)

criticized Wherry and Taft amendments and for a section dealing with period in which controls have lapsed.

The Committee's modification of the Wherry amendment provides that maximum prices applicable to wholesale or retail distributors shall make due allowance for the current cost of acquisition plus the percentage discount or markup in effect on June 29, 1946. As vetoed by the President, this provision would have prohibited OPA from maintaining a price applicable to wholesalers or retailers below a price that would insure a return of the January 1, 1946, discount or the sum of the total cost of acquisition plus the January 1, 1946, markup.

In the case of the Taft amendment, the Committee's substitute states that no maximum prices shall be maintained for any product of a producing, manufacturing, or processing industry which do not return on the average to the industry the average dollar price in a base period established as the year 1940 plus the average increase in costs accruing since that time. Exceptions to this general standard of policy provide: (1) That the prices on a product shall be deemed in compliance with the standard if on the average they are equal to the average current total cost plus the industry's average overall profit margin on sales in the base period, (2) that maximum prices shall not be held invalid on account of the failure of such prices to return costs to any particular member of any group involved, and (3) that where maximum prices on the average equal average current costs, no adjustment need be made if a substantial increase in production of the commodity would not be practicable or would be practicable only by reducing the production of at least equally needed products.

These three exceptions were attacked by Senator Taft in a motion to remove them from the measure. It was this motion that resulted in the 40 to 40 vote mentioned above. Senator Taft's contention was that the exceptions nullified the basic standard. He stated that the basic standard, although different from his proposal, was acceptable to him and in effect the same as his original provision.

Passage of the measure by the Senate was expected late Friday when the INFORMATION LETTER went to press. Owing to the complete divergence between the simple House measure to revive and extend the price and stabilization acts for 20 days and the extensive amendments proposed by the Senate, the resolution undoubtedly will be referred to a Conference Committee. Thus the conferees will have unlimited authority to omit or modify provisions contained in the Senate's version of the measure.

Should the conferees reach agreement similar to that reached on the vetoed bill, removal of controls provided for in the Senate version will be stricken and the Conference Committee report will look exactly like the vetoed bill except for the so-called Wherry and Taft amendments noted above. However, House Republican Leader Joseph W. Martin of Massachusetts is reported to be planning to demand separate votes of instruction to the House members of the Conference Committee on the Senate's decontrol sections. Such a move would permit the House, in effect, to reconsider the decontrol of livestock that it voted down when the original extension measure was before it and to consider specifically the decontrol of the other food products contained in the Senate measure.

Export Procedure Simplified

Exporters desiring to ship fresh and processed fruits and fruit juices and also frozen fruits other than dates may now do so without having to obtain individual export licenses for this purpose, the Office of International Trade has announced.

The OIT also reports that a simplified procedure for obtaining individual licenses for other farm products has been worked out. To exporters desiring to ship products still on the restricted list, this will mean a reduction of work incident to the preparation and submission of export license applications, and greater freedom in distribution of export allocations.

Uncle Sam Takes Largest Part of Big Salaries, Report Shows

Treasury figures showing individual earnings in top income brackets are back in the news, *Business Action*, a publication of the United States Chamber of Commerce, reported this week.

Salaries and bonuses ranging upwards of $75,000 annually sound mighty big in the headlines. But those who have to pay the taxes on these incomes know that all is not gold that glitters.

The lion's share of these incomes goes to Uncle Sam. The Federal tax collector takes about $64,000 out of a $100,000 net income. The surtax mounts sharply until it rises to 85.5 percent on $1,000,000.

The man in the $100,000 bracket whose income doubles to $200,000, pays most of the increase to the Treasury. He has about $15,000 left out of his "raise" after the Federal tax. A company has found that it has to pay one of its executives a $300,000 salary in order that he might net about $60,000 after paying Uncle Sam $240,000.

And he has other taxes to pay, too!

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